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THE ISLAND AT THE EDGE OF THE WORLD p.100
THE UNEXPECTED SIDE OF THE CARIBBEAN p.69



OIL NUT BAY
British Virgin Islands

TRENDWATCH

Eco-Friendly Escapes

Three sustainability-minded resorts tread lightly on their destinations.

by ERIN LINDHOLM

1

Park Hyatt St. Kitts Christophe Harbour

ST. KITTS

The 126-room **Park Hyatt**, opening in March, was built to minimize impact on its surroundings.

The layout allows rainfall from surrounding hills to flow to the sea on its natural path, lighting in public areas has been designed to avoid disturbing turtle nesting sites, and appliances conserve water and energy. *From \$500.*

2

Oil Nut Bay

BRITISH VIRGIN ISLANDS

Oil Nut Bay, a resort reachable only by boat or helicopter on Virgin Gorda in the British Virgin Islands, is aiming to become completely carbon neutral. Solar power (a first for the BVIs), gray-water recycling, desalination plants, and living green roofs are all part of the ambitious sustainability plan. *From \$750.*

3

Barbuda Belle

BARBUDA

Located in the Codrington Lagoon National Park wildlife sanctuary, **Barbuda Belle** is a study in environmentally sensitive design. It runs on solar power and its six beachfront bungalows, built from sustainable woods, stand on stilts above the sand, away from nesting sea turtles. *From \$890.*

ISLAND HAPPENINGS: BOOK NOW

Chefs Anthony Bourdain, Eric Ripert, and José Andrés will headline the second **Dorado Beach Culinary Getaway** (Nov. 3–6) at the Ritz-Carlton Reserve in Puerto Rico. On the island of Bonaire, the Harbour Village Beach Club has launched **Fabien Cousteau Voyages** to take guests on submarine trips that focus on marine research. At COMO Parrot Cay in Turks and Caicos, the **Shambhala Retreat** (Nov. 6–12) focuses on vinyasa flow yoga, meditation, and healthy eating.

Q & A

Marcus Samuelsson

The chef, whose newest restaurant debuted as part of Bermuda's recently renovated **Hamilton Princess** hotel, dishes about the island.

by NICOLETTA RICHARDSON

Why Bermuda?

It was the Hamilton that drew me in. Everyone knows the hotel is part of the island's history, and we instantly loved the Bermudan touches on the property. My restaurant, Marcus', is decorated with world-class art by Andy Warhol and Liu Ye, but also has such local nautical flourishes as historic anchors and ship paneling.

What do you hope to add to the island's dining scene?

We want Bermudans to feel like this is their restaurant, and we want the food to taste like Bermuda. We work with fishermen to bring seafood straight from the Atlantic and with island farms to source ingredients such as honey and wild rosemary.

How does the Caribbean inspire your menu?

The region is more diverse than people think. African heritage is at its core, and with that comes Indian, British, and many other influences, due to its history of trade. I think our dishes, such as jerk pork belly with an island quail egg (below) and tandoori-cured smoked salmon, reflect this diversity.

What should a traveler eat in Bermuda?

Eat what the locals are eating! Order jerk fish, jerk chicken, or oxtail at Jamaican Grill. Go to Art Mel's Spicy Dicy for the fried fish sandwich with raisin bread. And for a drink, try a Dark and Stormy at 1609 Bar and Restaurant, Swizzle Inn, or Devil's Isle.

